



Burns Supper

4-COURSE MENU EVENT STARTS 7PM

Canapes

Starters

Cullen Skink (gf)
or **Lentil Soup** (v, gf*)
with home-made bread and butter

Duck Liver & Pork Pate with Orange & Cognac Liqueur (gf*)
with Oatcakes and red onion marmalade

Main Courses

Scottish Haggis, Neeps & Tatties
or **Vegetarian Haggis, Neeps & Tatties** (v*)
with Benromach whisky sauce

Breast of Chicken Casserole (gf, df*)
with honey roasted carrots and mashed potato

Poached Scottish Salmon (gf* df*)
with parsley sauce, green beans and mashed potato

Desserts

Cranachan (v)
Scottish Trifle (v)
Apricot Rice Pudding with crushed walnuts (v, df, gf)

Tea/Coffee

with Cloutie Dumpling

INCLUDES A DRAM OF WHISKY WITH THE SELKIRK GRACE,
(SHERRY, PROSECCO OR A NON-ALCOHOLIC ALTERNATIVE)

*Booking and Pre-order required.
Please inform staff of any allergies or
special dietary requirements.*

£ 38.00